



OFFICE OF PUBLIC INSTRUCTION

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Linda McCulloch
Superintendent

THINK FOOD

School Nutrition Programs

October 2008



COMMODITY CANCELLATIONS

Unfortunately, the Agricultural Marketing Service (AMS) did not receive any bids on the bonus tomato paste and the strawberry cups so the USDA was forced to cancel those deliveries.

Due to the cancellation all schools orders for tomato paste were deleted.

School Nutrition Programs did receive one truckload of strawberry cups that were not bonus. All schools that originally placed orders in January were given there fair share of the 1,400 cases received.



MORE WINNERS!

Ponderosa School in Billings and Hawthorne School in Bozeman have received Gold Awards in the U.S. Department of Agriculture's (USDA) HealthierUS School Challenge program.

To qualify for Gold Awards, both schools submitted detailed applications documenting adherence to HealthierUS School Challenge criteria for their lunch menus, nutrition education, opportunities for physical activity, and guidelines for foods and beverages sold outside of the National School Lunch Program. The schools also maintained an average daily participation in the lunch program of 70 percent or greater.

Congratulations to both Ponderosa and Hawthorne schools for enhancing their students' health and their academic performance.

If you are interested in making healthy changes to your school breakfast, lunch or ala carte menu, the Healthier Montana Menu Challenge is a Montana-based version which is open to all schools to apply (regardless of participation level).

Contact Molly Stenberg with the

Montana Team Nutrition Program at (406) 994-7217 or email Molly at stenberg@montana.edu for more information about the HealthierUS School Challenge or the Healthier Montana Menu Challenge programs.

✓ **FOOD SAFETY INSPECTIONS**

School Nutrition Programs is required to send a report of the food safety inspections conducted in Montana schools during the 2007-08 school year to the USDA in November.

Please help by checking to see that food safety inspection dates for the 2007-08 school year in the 2009 Site Information Sheets (lines 41 and 42) are entered correctly. If there are no inspection dates entered, please make the revisions. If only one inspection, was conducted enter that date in line 41 and leave line 42 blank. If there are no inspections during the previous school year, leave both spaces blank.

Contact School Nutrition Programs at (406) 444-2501 with questions.

COMMODITY SHIPMENT 5

Following is a list of commodity foods that are still available for shipment 5, for those schools with available entitlement dollars. An updated entitlement list is now available at www.opi.mt.gov/schoolfood/foodDistNEW.html.

To request additional commodities use the commodity request form also available on the OPI School Nutrition Web site listed above.

Fax your request to (406) 444-2955. The deadline for additions to shipment 5 is **October 31, 2008**.

Kidney Beans	276 cs
Corn Cnd	137 cs
Macaroni	242 cs
Pear Halves (Bonus)	631 cs



NEW FF&V PROGRAM

The 2008 Farm Bill amended the Richard B. Russell National School Lunch Act by adding the Fresh Fruit and Vegetable Snack Program.

The program is targeted to students in the neediest elementary schools. During the 2008-09 school year Montana will receive approximately \$641,000 in federal funds to support this program.

The funding will be spent in 28 school districts reaching nearly 10,000 students throughout Montana.

This program should not be confused with the Department of Defense Fresh Fruit & Vegetable (DoDFF&V) program that is available to **all** schools participating in the NSLP.

SAFETY FIRST

Some schools have students help serve during the busy lunch periods. This is a great opportunity for students and could possibly instill an interest in a future foodservice career for some young person.

Be sure and train your young foodservice helpers on the importance of following these few basic food handling safety tips.



1. Always wash hands with soap and warm water for at least 20 seconds before serving food.

2. Never touch parts of glasses, cups, plates, or tableware that will come into contact with food.

3. Never touch the parts of dishes that will come into contact with the customer's mouth.

4. Wear gloves if serving food by hand.



5. Cover cuts or infections with bandages, and cover with gloves if on hands.

6. Discard gloves whenever they touch an unsanitary surface.

7. Use tongs to dispense rolls and bread, or wear gloves.



8. Always wear an apron and a hair restraint.

9. Do not work if you are sick or have a cold.

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